Hot Milk Cake

Hot Milk Cake~ An easy old fashioned cake recipe.

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	35 minutes	45 minutes

Ingredients

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup butter
- 1 cup milk
- 2 teaspoons vanilla
- 4 eggs
- 2 cups sugar

Instructions

1. Preheat oven to 325 degrees. Grease a 9x13 pan and set aside.
2. In a bowl whisk flour, baking powder, and salt. Set aside.
3. In a separate bowl beat eggs and sugar with an electric mixer for about 5 minutes or until mixture thickened. Make sure to do this step mixing for this length of time is important.
4. While eggs and sugar are mixing, heat butter and milk in a saucepan until butter melts and mixture is hot, but not boiling. Stir in vanilla.
5. Slowly add hot milk mixture to egg mixture until well incorporated.
6. Slowly add flour mixture, mix just until incorporated.
7. Pour into prepared pan and bake for 30-35 minutes or until toothpick inserted comes out clean.
8. Cool. Slice and serve.

Notes

1. This can be made in a bundt pan and baked for 55-60 minutes or until toothpick inserted into center comes out clean.
2. I have made this with a gluten free flour blend, but it is not quite as good as the original version. The texture is different on the gluten free version.

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